Crispy Baked Chicken Thighs

Total 40 minutes Prep 5 minutes Cook 35 minutes Servings 8

Ingredients

- Thighs or Drums: skin on, bone in
- Olive Oil
- Salt
- Garlic Powder
- Onion Powder
- Italian Seasoning
- Black Pepper
- Paprika

Instructions

1. Preheat oven to 400°
2. Line a large baking sheet with foil for easy cleanup and set aside.
3. Remove the chicken pieces from their packaging and pat them dry with paper towels.
4. In a large bowl mix together the oil and spices. Add chicken, toss to coat.
5. Arrange chicken in single layer on baking sheet, skin side up.
6. Bake chicken in preheated oven for 35-45 minutes.

Notes:

I like to change up the spices for different tastes, or even add barbecue at the end and use the broiler to brown the top. Can also serve with buffalo sauce and ranch on the side for dipping.

Examples of spice changes, replace the Italian seasoning and paprika with turmeric and cumin for a middle eastern flavor (could top with a peanut butter sauce to make extra special), or garam masala for Indian, Caribbean Jerk seasoning would also be yummy, top with pineapple slices or chunks and broiled.